Sunbeam

Pint Size

Fast Fryer · Stewer · Souper · Steamer

Instructions & Recipes

IMPORTANT SAFEGARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cords, plugs, or unit in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving a Fryer containing hot oil or other hot liquids.
12. Always attach plug to the appliance first, then plug into wall outlet. To disconnect, turn any control to lowest setting, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

CONTENTS

PAGE

Important Safeguards 2
Features of the Pint Size Cooker 4
Before Using for the First Time 5
Using Your Pint Size Cooker 5
Care and Cleaning 5
Storage 6
Maintenance 6
Boiling in Your Pint Size Cooker 6
Steaming in Your Pint Size Cooker 7
Deep Frying in Your Pint Size Cooker 8
"Puff" Dipping Batter 10
Standard Dipping Batter 10

APPETIZERS

Batter Dipped Appetizers 10
Cocktail Franks 10
Compote of Fresh Fruits 11
Fondue 11
Hot Chili Dip 11
Hot Crab Dip 11
Hot Tomato Juice Cocktail 11
Meatballs in Cocktail Sauce 12
Sweet Spice Appetizer 12
Zesty Hot Cheese Dip 12

SOUP AND STEW

Beef Stew 12
Chicken Gumbo Soup 12
Cream of Potato Soup 13
Creamy Onion Soup 13
Manhattan Clam Chowder 13
Navy Bean Soup 13
New England Clam Chowder 14
Pinto Bean Soup and Frijoles 14
Split Pea Soup 14

MAIN DISHES

Beef and Spice 14
Beef Stroganoff 15
Cheese 'N Macaroni 15
Chicken A la King 15
Chicken Paprika 15
Chicken Southwestern 16
Chili Con Carne 16
Eggplant Parmigiana 16
Gyros 16
Italian Beef 17
Meat Balls 17
Mostaccioli 17
Pork Tenderloin In Mushroom Sauce 17
Scrambled Eggs 17

PAGE

Sherry Chicken 18
Shrimp Creole 18
Spaghetti with Meatballs 18
Spicy Macaburger 18
Stir Fry Chicken and Mushrooms 18
Sweet Sour Pork 19
Tuna Croquettes 19

SIDE DISHES

Asparagus Casserole 19
Boston Style Beans 20
Egg Rolls 20
French Green Bean Casserole 20
Fritters 20
Garden Greens 21
Hot Potato Salad 21
Onion Rings 21
Potato—Deep Fried 22
Rice 22
Succotash 22
Vegetable Creole 22

SAUCES

Cheese Sauce 23
Medium White Sauce 23
Mild Marinara Sauce 23
Spicy Marinara Sauce 23
Sweet Sour Sauce 23

DESSERTS

Bread Pudding 24
Cream Pie 24
Date Apple Dessert 24
Double-Rich Chocolate Pudding 24
Merry Apple Dessert 25
Old Fashioned Doughnuts 25
Peachy Blueberry Cobbler 25

CANDY AND POPCORN

Butter Crunch Popcorn Balls 26
Chocolate Truffles 26
Coconut Date Balls 26
Fudge 26
Peanut Brittle 26
Popcorn 27

HOT PUNCHES

Mulled Wine 27
Spiced Tea 27
Wassail 27
Service 28

ELECTRIC CORD

A short power-supply cord (or cord set) is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords are available and may be used if care is exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children, or tripped over accidentally.

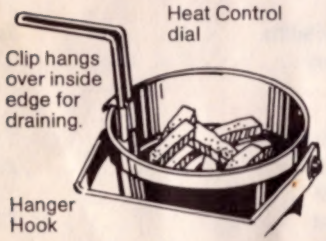
Prepare soups and stews, fries and fondue in the Sunbeam Pint Size Fast Fryer-Stewer-Souper-Steamer. The thermostatic control allows you to set and maintain the desired heat setting for a wide variety of appetizers, entrees, side dishes, and desserts.

The Sunbeam Pint Size Cooker, with it's economical small size, has a useable 1½ quart capacity that is perfect for individuals as well as families. Foods may be prepared right in the cooker, and then kept warm for later serving from the Pint Size Cooker.

Please try the recipes in this instruction book. They have been specially developed and kitchen-tested for your eating pleasure!

The Sunbeam Pint Size Fast Fryer-Stewer-Souper-Steamer is intended for household use only.

FEATURES OF THE PINT SIZE COOKER



BEFORE USING THE SUNBEAM PINT SIZE COOKER FOR THE FIRST TIME

Before using your Sunbeam Cooker for the first time, wash the inside surface of the cooker with warm, soapy water. DO NOT IMMERSE THE COOKER IN WATER.

The Sunbeam Pint Size Cooker has a non-stick cooking surface. "Condition" the inside non-stick cooking surface by wiping it with salad oil or cooking oil. Remove any excess oil by wiping the surface with a clean cloth or paper towel.

USING YOUR SUNBEAM PINT SIZE COOKER

Place the cooker on a level surface. Remove the cover and the basket.

Prepare foods as directed in the recipe. See sections on Deep Frying, Boiling, and Steaming for specific instructions and suggestions.

Attach one end of the electrical cord to the cooker and plug the other end into a 120 volt, 60 Hz AC electrical outlet. The indicator light on the base of the unit will "glow", and the cooker will begin to heat as soon as it is plugged into the outlet.

Preheat the cooker, if recommended in the recipe. Then, add foods or cooking oil.

Set the heat control dial to the setting (HIGH, MEDIUM, OR LOW) recommended in the recipe. Due to thermostatic variations, you will want to locate the boiling point on your cooker. Pour 1 cup of water into your cooker. Attach the plug to the cooker and to the electrical outlet. With the unit on the lowest heat setting, wait until the light goes off and comes back on, then if necessary, slowly rotate the dial towards the MEDIUM setting until the water in your cooker reaches a rolling boil. When this occurs, stop rotating the dial and allow the unit to remain at this setting for 2 or 3 minutes. The cooker should cycle ON and OFF causing the water to come to a rolling boil and then quiet. This is the boiling point of your individual cooker. You may wish to mark this location on your heat control dial using a felt tip marker.

BOILING POINT * "LOW"

Place foods in the cooker and allow them to cook following the recipe directions. THE COVER MAY BE USED FOR MOST COOKING *EXCEPT* DEEP FRYING AND BROWNING MEATS.

The recommended cooking times and heat settings are approximate and may vary according to taste, size, and quantity of food. Foods taken directly from the refrigerator may take longer to cook or fry than foods at room temperature.

When cooking is complete, turn control to the LOW setting, unplug the cooker from the electrical outlet, and detach the cord from the cooker. The use of a protective covering is recommended when using the cooker on fine furniture surfaces.

CARE AND CLEANING

When cooking in your Sunbeam Pint Size Cooker, avoid scraping the non-stick cooking surface with sharp utensils. Use a "light touch" with metal cooking utensils; wooden or plastic utensils are recommended.

After cooking is complete, turn control to the LOW setting, unplug the cord from the electrical outlet, then from the cooker. Allow the cooker to cool before attempting to clean.

TO CLEAN THE COOKER AFTER BOILING, STEAMING, OR COOKING

Empty the cooker. Then, add a small amount of hot, soapy water to the cooker. DO NOT IMMERSE THE COOKER IN WATER. A dishcloth or plastic scrubber may be used to remove food particles. Empty the soapy water and add clear, hot water to rinse the cooker thoroughly. Dry well.

Wipe the outside finish of the cooker with a damp cloth. Polish with a clean, dry cloth.

Wash the basket in hot, soapy water. Rinse thoroughly with clear, hot water and dry.

TO CLEAN THE COOKER AFTER DEEP FRYING

Unplug the cooker and allow it to cool. Wipe the outside finish of the cooker with a damp cloth. Polish with a clean, dry cloth. Due to the many uses you will find for your Pint Size Cooker, it is recommended that the cooker be emptied and cleaned. However, if the oil is to be used again soon for deep frying, it may be stored in the cooker. Cover the cooker and oil and store the cooker away from light or heat.

If the cooker is not to be used again soon for deep frying, allow it to cool. Empty oil following instructions in the "Deep Frying" section of this instruction book. Wipe the inside of the cooker with paper toweling to remove any excess oil. Add hot, soapy water to cooker. DO NOT IMMERSE THE COOKER IN WATER. Be sure to remove oils from the cooking surface. Rubbing briskly with a plastic scrubber or stiff sponge will help remove built-up oils and food residues.

CAUTION: Do not use metal scouring pads for cleaning as they will damage the cooking surface.

STORAGE

If the cooker is to be stored with cooking oil in it, cover the unit and store it in a closet or cupboard away from light and heat (65°-70° F), for a short period of time. Refrigeration of the cooker is *NOT* recommended.

Wind the electrical cord into a coil and secure with a twist fastener. Store the basket and the cover in a cupboard or closet with the cooker. The basket and cord may be stored inside the cooker if all oil has been removed and the cooker has been cleaned.

MAINTENANCE

Other than the recommended cleaning, no further user maintenance should be necessary. Return the cooker to the nearest authorized Sunbeam Appliance Service Company representative for any further servicing or repairs.

BOILING IN YOUR PINT SIZE COOKER

Hard-cooked eggs, fresh or frozen vegetables, noodles, and hot dogs are among the foods that may be boiled in the Sunbeam Pint Size Fast Fryer-Stewer-Souper-Steamer.

Place the cooker on a level surface. Add 1 quart of cold water to the cooker. Plug the electrical cord into the cooker and into a 120 volt, 60 Hz AC outlet.

Set the heat control dial to the individual boiling point of your cooker (see page 5) for instructions on finding the boiling point of your cooker). When the water comes to a rolling boil, slowly lower the foods to be cooked into the water, using the basket if recommended in the recipe. THE USE OF THE COVER IS NOT RECOMMENDED FOR MOST BOILING.

Allow foods to cook for the recommended times, watching carefully so that the cooker does not boil over.

When cooking is complete, unplug the electrical cord from the cooker and from the outlet. Remove foods and empty the water from the cooker.

TIMETABLE FOR BOILING FOODS

FOOD	QUANTITY	AMT. OF WATER	USE OF COVER	BOILING TIME
Corn, on cob	3 sm. ears	to barely cover	covered	6-12 minutes
Eggs, hard cooked	1 doz.	4 cups	uncovered	20 minutes
Eggplant, sliced	2 cups	to barely cover	covered	10-12 minutes
Onions, whole	2 cups	to barely cover	uncovered	20-40 minutes
Potatoes, white	1 in. cubes	to barely cover	covered	10-15 minutes
	medium, whole	to barely cover	covered	25-40 minutes
Squash, hubbard, summer	2 in. pieces	to barely cover	covered	15-20 minutes
	2 cups sliced	1/2" deep in small cooker	covered	8-15 minutes
Turnips	3/4" cubes	1" more than vegetables	uncovered	10-20 minutes
Pasta, egg noodles	3 cups noodles	1 qt.	uncovered	follow pkg. directions
Mostaccioli noodles	2 cups noodles	1 qt.	uncovered	follow pkg. directions
Spaghetti noodles	8 oz.	1 qt.	uncovered	follow pkg. directions
Hot Dogs	1 lb. pkg.	to barely cover	uncovered	5 minutes
Lobster Tails	8 oz.	to cover	uncovered	2-5 minutes
Shrimp	2 lbs.	to cover	uncovered	3-5 minutes

STEAMING IN YOUR PINT SIZE COOKER

Steam fresh vegetables, hot dogs, and clams in your Sunbeam Pint Size Fast Fryer-Stewer-Souper-Steamer.

Place the cooker on a level surface. Add ½ cup of cold water to the cooker. Attach the electrical cord to the cooker, and plug it into a 120 volt, 60 Hz AC outlet.

Set the heat control dial to the individual boiling point of your cooker (see page 5 for instructions on finding the boiling point of your cooker). When the water comes to a rolling boil, slide the adjustable handle hook all the way to the top position, and lower the basket and food into the cooker. The basket should be suspended directly above the boiling water. Place the cover on the cooker and allow the foods to steam for the time recommended in the chart below.

When steaming is complete, unplug the electrical cord from the cooker and the outlet. Remove foods from the basket and empty the water from the cooker.

TIMETABLE FOR STEAMING FOODS

(Foods Steamed With ½ cup (4 oz.) Water)

FOODS	STEAMING
Asparagus, whole	12-30 minutes
tips	7-15 minutes
Broccoli, flowerettes and stems	15-20 minutes
Brussels sprouts, whole	15-20 minutes
Cabbage, green quartered	15 minutes
shredded	8-12 minutes
Cabbage, red shredded	10-15 minutes
Carrots, young whole	20-30 minutes
sliced	15-25 minutes
Cauliflower, whole	25-30 minutes
flowerettes	10-20 minutes
Celery, diced	25-30 minutes
Spinach	5-12 minutes
Clams, fresh 6-3″	12-15 minutes
Lobster, tails 8 oz.	15-20 minutes
Shrimp	3-4 minutes
Hot Dogs, 1 lb. pkg.	7 minutes

DEEP FRYING IN YOUR PINT SIZE COOKER

Fritters, french fries, doughnuts, and croquettes are only a few of the deep fried specialties you can make in your Sunbeam Pint Size Fast Fryer-Stewer-Souper-Steamer.

For best results, read the following instructions before using your Pint Size Cooker for deep frying.

Place the cooker on a level surface. Remove the cover and the basket. *ALL* DEEP FRYING IS DONE *WITHOUT* THE USE OF THE COVER.

When deep frying foods, 2 cups of vegetable shortening or oil should be used in the pint size cooker. Choose an oil with a high smcking point (above 215° C.). Do not use olive oil, butter, or margarine for deep frying.

Attach the electrical cord to the cooker and plug it into a 120 volt, 60 Hz AC electrical outlet.

Place the oil in the cooker and set the heat control dial to HIGH, allowing the oil to preheat for 6 to 8 minutes. Avoid overheating the oil.

Position slide on basket handle to the lowest position to engage the basket and lock the handle. Lower the adjustable basket into the cooker to preheat with the oil.

When the oil is preheated, lift the basket from the cooker, then using the hook portion of the sliding clip, hang the basket over the inside edge of the cooker in the drain position as shown in the "FEATURES" section of this book.

Place foods to be cooked in the basket, if recommended in the recipe. Do not overcrowd the foods. Slowly and gently lower the basket and/or foods into the hot oil. Foods that contain excessive moisture, such as potatoes, may cause foaming of the shortening. If this occurs, quickly raise the basket and then slowly lower it into the oil again.

When the food is fried as directed in the recipe, raise the basket from the oil and again hook it on the inside edge of the cooker, allowing the food to drain. Remove the foods from the basket and place on a cookie sheet covered with paper towels to absorb excess oil. If desired, the cookie sheet may be placed in a warm oven, until ready for serving.

Repeat the deep frying process, if desired. When deep frying is complete, turn the control to the LOW setting, unplug the cord from the electrical outlet and remove it from the cooker. Allow the oil to cool, then clean the cooker as directed in the section entitled *"Care and Cleaning"*.

PREPARING FOODS FOR DEEP FRYING

Before deep frying, many foods such as meats, fruits, and vegetables are coated to give a crisp, brown crust when cooked. • Included in this instruction book are recipes for the "Puff" Dipping Batter and the Standard Dipping Batter used for this purpose. • Foods to be deep fried may also be "breaded". "Breading" involves coating the foods with crumbs of bread or other foods before deep frying. Some common "breadings" include: • Bread crumbs, crackers, or cereals-crushed to a fine consistency. • Corn meal—combine half cornmeal and half flour to avoid a very hard crust on the food. • Flour—combine flour and seasonings in a paper bag. Add foods and shake the bag to coat. • Flour, egg mixture, and crumbs—dip foods into flour, then into slightly beaten egg combined with 2 tablespoons of milk. Then, roll in fine crumbs for an extra thick, crisp crust.

CARING FOR THE COOKING OILS

Proper care of the vegetable oil prolongs its use for deep frying. *Vegetable oils or shortenings should be strained after each use to remove any food particles left from frying.* Food particles remaining in the oil decrease the smoking point of the oil and contribute to the oil turning dark in color.

After deep frying, allow the hot oil to cool. While still slightly warm, strain the oil by ladling it out of the cooker and into a strainer lined with cheese cloth or a fat filter. Strain the oil into a clean, covered container and store it in a cool location away from the heat and light.

After frying strong flavored foods, or repeated fryings, the oil will need to be clarified. To clarify the oil, cut a few potatoes into thick slices and place them into the adjustable basket. Lower the basket into partially cooled oil. Turn the heat control dial to HIGH to brown the potatoes. The potatoes will absorb and boil off the strong flavors in the oil. Raise the basket and hook it over the inside edge of the cooker to drain. Discard the potatoes and strain the shortening as directed above.

When using the oil again, add a small amount of new oil to replace the amount used, and to help prevent the oil from becoming "worn out". "Worn out" oil has absorbed the chemicals in the foods cooked, and imparts off-flavor, color, and odor. Oils should be re-used only 4 to 8 times depending upon the stage of deterioration of the oil.

DEEP FRYING FROZEN FOODS

Frozen packaged foods such as fish sticks, French fries, shrimp, onion rings and breaded appetizers may be deep oil fried in the small cooker.

Place 2 cups oil or shortening into small cooker. Preheat 8 minutes at HIGH setting.

Place about 4-6 ounces of food on the basket and slowly lower into hot oil. Fry until browned, about 2-6 minutes, depending upon the food product.

"PUFF" DIPPING BATTER

2 egg whites
2 egg yolks
⅓ cup milk
1 cup sifted flour
1 tablespoon sugar
½ teasp. salt
1 tablespoon melted margarine
2 tablespoon lemon juice

Beat egg whites in small bowl with electric mixer on high speed until stiff peaks form.

In large bowl combine egg yolks and milk. Sift together: flour, salt, and sugar. Gradually add dry ingredients to liquid on low speed. Thoroughly mix in margarine and lemon juice. Fold in beaten egg whites on lowest speed.

To be used for sliced or cut fruits.

Dip food into batter, drain excess. Fry in preheated oil in small cooker at HIGH setting.

STANDARD DIPPING BATTER

2 eggs
⅔ cup milk
1 cup sifted flour
1 teasp. baking powder
½ teasp. salt
2 tablespoons melted margarine

In a small bowl beat eggs with electric mixer for 1 minute. Add milk. Sift together: flour, salt, and baking powder. Gradually add dry ingredients to liquid on low speed. Add margarine and thoroughly combine.

To be used with fish, chicken, fruits, and vegetables.

Dip food into batter, drain excess. Fry in preheated oil in small cooker set at HIGH until golden brown.

APPETIZERS

BATTER DIPPED APPETIZERS

Setting: HIGH
Time: 2-6 min.

Mushrooms—

Use mushroom caps or stems or cut into bite-size pieces. Prepare the Standard Dipping Batter (page 10). Preheat 2 cups of oil or shortening in the small cooker at the HIGH setting for about 8 minutes. Dip the mushroom pieces into the batter, drain slightly, then lower into the hot oil. Brown, turning as necessary. Drain on paper toweling.

Meatballs—

Prepare the meatballs but *do not fry*. Prepare the Standard Dipping Batter (page 10). Preheat 2 cups of oil or shortening in the small cooker at the HIGH setting for about 8 minutes. Dip the meatballs into the batter, then lower into the hot oil. Cook and brown for about 5-6 minutes. Drain on paper toweling. Makes about 2 dozen.

COCKTAIL FRANKS

Setting: HIGH
Frying Time: 2-3 min.
Quantity: 4 doz.

1 cup packaged biscuit mix
2 tablespoons yellow corn meal
¼ teaspoon paprika
½ teaspoon dry mustard
1 egg, beaten
½ cup milk
1 lb. frankfurters

Preheat 2 cups of shortening in small cooker on HIGH setting. Combine mix, corn meal and seasonings. Add egg and milk. Stir until blended. Cut frankfurters into bite-sized pieces and dip into batter allowing them to drip slightly. Fry until golden brown, turning. Drain. May be served on tooth picks. Good served with Sweet Spice Appetizer, see page 12.

COMPOTE OF FRESH FRUIT

Setting: LOW
Time: 1 hr.
Yield: 6 cups

2 fresh apples, pared, cored, and sliced
1 pint fresh strawberries, washed and hulled
1 fresh pineapple, cut into 1" cubes
1 (11 ounce) can Mandarin oranges, drained
2 lemon slices
½ cup seeded raisins
¾ cup sugar

Combine all ingredients in small cooker and cook for 1 hour on LOW setting, stirring occasionally.

FONDUE

Setting: MEDIUM/LOW
Time: 1 hr.
Yield: Appetizer for 10-12, main course for 4-6 persons

½ clove garlic
2 cups dry white wine
⅓ cup Kirsch
1½ tablespoon cornstarch
1½ lbs. natural Swiss cheese, grated
¼ teasp. baking soda
⅛ teasp. white pepper

Rub inside of small cooker with garlic. Discard garlic. Stir cornstarch into Kirsch; set aside. Pour wine into small cooker and heat at MEDIUM setting until bubbles start to rise to the surface. Gradually add cheese, stirring constantly until cheese is melted. When mixture begins to bubble, quickly stir in cornstarch. Continue stirring until thickened. Reduce heat to LOW. Thoroughly mix in pepper, baking soda, and Kirsch.

Serve with cubed French bread or cubed cooked ham.

HOT CHILI DIP

Setting: LOW
Time: 1 hr.
Servings: Appetizer, 10-12 persons

½ lb. ground beef
1 medium onion, chopped
1 can chili beef soup
1 can tomatoes and green chilies
½ can refried beans
2 tablespoons grated cheddar cheese
8 black olives, sliced
2 green onions, sliced

Brown beef in small cooker at MEDIUM setting. Drain grease. Add onion, soup, tomatoes and green chilies, and beans; stir to combine. Turn control to LOW. Cover and cook 1 hour. Before serving top the hot dip with the cheese, olives, and green onion.

Serve with tortilla and/or corn chips.

HOT CRAB DIP

Setting: MEDIUM LOW
Time: 20 min.
Yield: 3 cups

2-8 oz. pkg. cream cheese
2-6 ½ oz. cans of lump crab
¼ cup minced onion
2 tablespoons milk
1 teasp. horseradish
¾ teasp. salt
½ teasp. paprika

Mix ingredients together in small cooker. Cook for 20 minutes on MEDIUM-LOW setting. Sprinkle with paprika. Serve.

HOT TOMATO JUICE COCKTAIL

Setting: LOW
Time: 1 hr.
Yield: 1 quart

1 quart tomato juice
2 tablespoons sugar
½ teasp. salt
1 clove garlic, crushed
1 tablespoon Worcestershire sauce
2 drops Tabasco sauce
½ cup whipping cream
1 teasp. prepared horseradish

Place all ingredients except whipping cream and horseradish in small cooker. Stir to blend. Cover and heat 1 hour on LOW. Whip cream, add horseradish. Dollop heated cocktail with whipped cream.

MEATBALLS IN COCKTAIL SAUCE

Setting: LOW
Time: 1 hr.
Yield: 1 doz.

1-15 oz. can of tomato sauce
1 cup of catsup
2 cloves of garlic, minced
2 tablespoons lemon juice
1 teaspoon chili powder
2 teaspoons onion salt
½ recipe meatballs (Page 17)

Place all of the sauce ingredients into the small cooker, stir. Add 1 dozen cooked meatballs. Cover and cook for 1 hour on LOW setting.

SWEET SPICE APPETIZER

Setting: LOW
Time: 10 min.
Yield: 2 cups

1-16 ounce jar prepared mustard
1-10 ounce jar currant jelly
frankfurters, sliced
pineapple chunks
ham cubes

Combine and melt mustard and jelly in small cooker at LOW settings.

Dip frankfurter pieces, pineapple chunks or ham cubes into hot Sweet-Spice sauce to serve as an appetizer.

ZESTY HOT CHEESE DIP

Setting: LOW
Time: 5-10 min.
Yield: 1½ cups

¾ cup evaporated milk
1 cup shredded sharp processed American cheese
1 cup shredded process Swiss cheese
1 tablespoon prepared mustard
1 teasp. Worcestershire sauce
Dash onion salt
2-3 drops hot pepper sauce

Pour milk into small cooker and begin heating at LOW setting. Gradually stir in cheeses and remaining ingredients. Stir until cheeses are melted and dip is smooth.

Dust surface with paprika. Serve with bite size fresh vegetables; cauliflower flowerettes, celery sticks, or cocktail weiners.

SOUPS AND STEWS

BEEF STEW

Setting: MEDIUM-LOW
Time: 2 hrs.
Yield: 5 cups

1 lb. of beef stew meat
1 medium potato, peeled and diced
1 carrot, sliced
1 small onion, cut into wedges
1 clove of garlic, crushed
½ teasp. of salt
⅛ teasp. of pepper
Pinch of each; basil, thyme, rosemary
2 beef bouillon cubes
4 cups of water

Trim the excess fat from the meat and cut into bite-size pieces. Dredge meat in flour. Melt 2 tablespoons of shortening in the small cooker at the MEDIUM setting. Brown the meat. Turn the setting to LOW and add the vegetables and spices. Dissolve the bouillon cubes in hot water. Pour over the meat and vegetables. Stir. Cover and cook for 2 hours at LOW setting until the vegetables are tender.

CHICKEN GUMBO SOUP

Setting: LOW
Time: 2 hrs.
Yield: 1½ quarts

1 medium onion, diced
⅓ cup diced green pepper
1 stalk celery, diced
3 cups chicken stock
1-1 lb. can tomatoes, chopped
½ teasp. salt
⅛ teasp. pepper
⅓ cup uncooked rice, regular long grain
1 cup okra, diced
2 cups cooked chicken, diced

Combine all ingredients in small cooker. Cover and cook about 2 hours.

CREAM OF POTATO SOUP

Setting: LOW
Time: ½ hr.
Yield: 1 quart

3 cups diced, cooked potatoes
1 tablespoon chopped pimento
3 cups white sauce

White sauce:
2 tablespoons margarine
2 tablespoons flour
½ teasp. salt
⅛ teasp. white pepper
¾ teasp. onion salt
3 cups milk

Prepare white sauce in small cooker by melting margarine at LOW setting. Stir in flour, salt, pepper, and onion salt. Gradually add milk, stirring constantly until sauce is slightly thickened. Stir in cooked potatoes and pimento.

CREAMY ONION SOUP

Setting: LOW
Time: 30 min.
Yield: 1 quart

6 medium onions, sliced
¼ cup butter
3 cups beef stock
1½ tablespoons flour
½ teasp. salt
¼ teasp. pepper
1 cup milk

Toasted French bread
Grated Parmesan cheese

Peel and slice onions. Melt butter in small cooker at LOW setting. Add onions and cook until soft and golden; stirring occasionally. Stir in beef stock. Mix flour, salt, pepper, and some stock to form a liquid; add to cooker, stirring constantly. Stir in milk. Cover and cook 30 minutes.

Serve in cups or bowls topped with a slice of French bread. Sprinkle with Parmesan cheese.

MANHATTAN CLAM CHOWDER

Setting: MEDIUM-LOW
Time: 45 minutes
Yield: 5½ cups

1 cup chopped onion
1 small clove garlic, minced
2 carrots, pared and diced
½ cup diced celery
½ green pepper, diced
1 small potato, pared and cubed
1 pinch crushed bay leaves
2 teasp. salt
¼ teasp. monosodium glutamate
⅛ teasp. pepper
2 cups water
1 1 lb. can tomatoes
½ teasp. thyme
¼ teasp. rosemary
2 cans (6½ oz. ea.) clams with liquid
1½ tablespoons cubed salt pork
¼ cup flour
2 teasp. chopped parsley

Fry salt pork in small cooker at MEDIUM until browned. Add onions and fry until golden. Add garlic, carrots, celery, green pepper, potato, tomatoes, bay leaf, salt, monosodium glutamate, pepper, thyme, rosemary, parsley, and water. Cook 30 minutes on LOW until vegetables are tender. Add clams and clam juice mixed with flour. Cook until thickened, about 5 minutes.

NAVY BEAN SOUP

Setting: LOW
Time: 3 hrs.
Yield: 5 cups

1 lb. Navy pea beans
3 cups water
1 medium onion, sliced
1 ham, shank, or hock bone
¼ teasp. pepper
½ teasp. baking soda

Sort beans: discard discolored or broken beans. Soak beans in a quart of water with the baking soda about 12 hours. Drain. Place beans, bone, onion, pepper, and the 3 cups water into the small cooker. Cover and cook 3 hours at LOW setting. Remove bone, cut meat from bone, return meat to soup. Salt and pepper to taste.

NEW ENGLAND CLAM CHOWDER

Setting: MEDIUM-LOW
Time: 2 hrs.
Yield: 5½ cups

1½ inch piece salt pork, cut into small cubes
1 medium onion, thinly sliced
2 cans minced clams (6½ oz. ea.)
1 teasp. salt
2 cups diced, pared potatoes
¼ teasp. pepper
1 cup water
3 cups milk, scalded
2 tablespoons butter or margarine

Fry salt pork in small cooker at MEDIUM until browned. Add onions and fry until golden. Pour off excess grease. Drain clams and reserve juice. Add clam juice, potatoes, salt, pepper, and water to small cooker. Cover, simmer 10 minutes or until potatoes are tender. Add clams, scalded milk, and butter. Cover and set aside unplugged for 2 hours. Reheat to serve.

PINTO BEAN SOUP AND FRIJOLES

Setting: LOW
Time: 2 hrs.
Yield: 1½ quarts

2 cups pinto beans
5 cups water
1 medium onion, cut in small wedges
1 teasp. salt

Sort beans: discard discolored or split beans. Place all ingredients into small cooker. Bring to a boil at MEDIUM setting. Turn control to LOW, cover and cook 2 hours.

To serve as soup: Ladle into serving bowls and top with green onion slices and grated cheddar cheese.

To prepare as Frijoles: Prepare beans as directed in recipe. Remove hot cooked contents of small cooker into a straight sided pan or bowl. Add 2 tablespoons shortening and mash with a potato masher. Serve topped with grated cheddar cheese.

Refritos: Reheat frijoles in a frypay at SIMMER setting adding water if the beans are too thick.

Note: Traditionally the frijoles are made in quantity and refried for serving at several meals.

SPLIT PEA SOUP

Setting: LOW
Time: 3 hrs.
Yield: 1 quart

1 cup split peas
1 ham, shank, or hock bone
¾ cup sliced onions
⅛ teasp. marjoram
½ cup diced celery
½ cup diced carrots
½ teasp. salt
¼ teasp. pepper

Place peas and water in small cooker. Cover and cook 30 minutes at LOW setting. Add remaining ingredients. Cover and cook; stirring occasionally. Add water as needed. Remove bone and mash or sieve soup as desired.

MAIN DISHES

BEEF AND SPICE

Setting: LOW
Time: approx. 3 hrs.
Yield: 4 servings

1½ lbs. beef, top of the round
1 lb. can tomatoes
1½ teasp. wine vinegar
2 tablespoons water
1 small clove garlic
¼ teasp. mixed pickling spice
½ teasp. salt
⅛ teasp. pepper
3 whole cloves
½ bay leaf

Trim excess fat from meat and cut to fit into small cooker. Add remaining ingredients, cover, and cook about 3 hours or until meat is tender.

BEEF STROGANOFF

Setting: LOW
Time: 1 hr.
Yield: 5 cups

1 lb. beef sirloin (cut into ¼" strips)
4 tablespoons flour
1 teasp. salt
4 tablespoons margarine
1 medium onion, chopped
1 clove garlic, minced
1-4 ounce can mushrooms, drained and sliced
2 cups beef broth or bouillon
2 tablespoons tomato ketchup
1 cup sour cream
2 tablespoons dry white wine
1 tablespoon corn starch
¼ cup water
Cooked noodles

Combine flour and salt, dredge meat. Melt margarine in small cooker. Brown meat a few strips at a time; remove browned pieces, set aside. Cook onions, garlic, and mushrooms in small cooker until tender. Add ketchup, broth, wine, and sour cream. Mix corn starch in ¼ cup water, then stir into mixture in cooker. Return meat to cooker. Cover and cook for 1 hour, stirring occasionally.

CHEESE 'N MACARONI

Setting: LOW
Time: ½ hr.
Yield: 3 cups

½ lb. processed American cheese, cut into cubes
1 cup elbow macaroni
3 tablespoons margarine
3 tablespoons flour
½ teasp. salt
¼ teasp. onion salt
⅛ teasp. white pepper
1½ cups milk

Cook macaroni in 1 quart water in small cooker at MEDIUM-LOW. Drain. Prepare white sauce in small cooker by melting margarine at LOW setting, stir in flour, salt, pepper, and onion salt. Gradually add milk, stirring constantly until sauce is slightly thickened. Add a few cheese cubes at a time, stirring until melted, until all cheese is added. Stir in cooked macaroni. Cover and cook 25-30 minutes.

CHICKEN A LA KING

Setting: MEDIUM-LOW
Time: ½ hr.
Yield: 3 cups

2 cups cooked chicken, cubed
¼ cup margarine
⅓ cup flour
½ teasp. salt
1 cup chicken broth
1 cup milk
¼ cup sliced mushrooms
2 tablespoons pimento, chopped
½ cup peas
1 tablespoon minced onion
½ teasp. parsley
Pinch of white pepper

Saute mushrooms and onions in margarine in small cooker at MEDIUM setting until the onions are golden. Turn the setting to MEDIUM-LOW and stir in the flour, salt, and pepper. Gradually add the broth and milk, stirring constantly. Cook and stir until the mixture thickens. Add chicken, pimento, parsley, and peas. Cover and heat thorougly for about 15 minutes.

CHICKEN PAPRIKA

Setting: LOW
Time: 2-2½ hrs.
Yield: 2 servings

Chicken pieces:
2 wings or legs
1 whole breast (split)
3 cups chicken bouillon
1 large tomato, chopped
½ green pepper, chopped
1 medium onion, chopped
1 clove garlic, crushed
1 teasp. salt
1 tablespoon paprika
¼ teasp. pepper
¼ teasp. oregano
¼ cup flour
¼ cup water
1 cup sour cream

Place chicken pieces into small cooker. Add all ingredients except flour, water, and sour cream. Bring to bubbling at MEDIUM setting, reduce to LOW and cook 2-2½ hours until chicken is tender. Remove chicken pieces and set aside. Mix flour and water and gradually stir into hot liquid in small cooker. Cook and stir until slightly thickened. Stir in sour cream. Return chicken pieces to hot sauce to thoroughly heat.

If desired, chicken may be skinned and boned before returning to the sauce.

CHICKEN SOUTHWESTERN

Setting: LOW
Time: 2-2½ hrs.
Servings: 2

Chicken pieces:
1 whole breast, split
2 legs or wings

2 tablespoons margarine
¼ cup flour
¼ teasp. salt
¼ teasp. paprika
⅛ teasp. pepper
¼ teasp. oregano
2 cups chicken broth
¼ cup grated Parmesan cheese
1 medium onion, sliced
1 tomato, peeled and chopped
8 ripe olives, sliced
1 green pepper, sliced

Prepare sauce in small cooker by melting margarine at MEDIUM setting; stir in flour, salt, pepper, paprika, and oregano; gradually add chicken broth, stirring constantly; cook until slightly thickened, stir in cheese, onion, green pepper, and olives. Turn control to LOW, add chicken pieces. Cover and cook 2-2½ hours until chicken is tender.

CHILI CON CARNE

Setting: MEDIUM/LOW
Time: 1 hr.
Yield: 1 quart

1 lb. ground beef
2 medium onions, chopped
1 can kidney beans, drained
2-1 pound cans tomatoes
1-8 ounce can tomato sauce
1 green pepper, chopped
2 cloves garlic, crushed
4 teasp. chili powder
1 teasp. salt
½ teasp. pepper
½ teasp. paprika
1 bay leaf

Brown ground beef and onion in small cooker at MEDIUM setting. Unplug cooker; drain grease. Attach plug. Add remaining ingredients, cover and cook 1 hour at LOW setting.

EGGPLANT PARMIGIANA

Setting: LOW
Time: 1 hour
Yield: 1½ qts.

1 medium eggplant, cubed and cooked
1-16 oz. can tomatoes
1-6 oz. can of tomato paste
1 clove of garlic, minced
1-2 oz. can mushrooms, sliced
Dash pepper
1 teasp. salt
½ cup grated Parmesan cheese
2 cups soft bread crumbs
½ lb. Mozzarella cheese, sliced

Cook eggplant in small cooker according to directions given on page 8. In a large bowl combine cooked, drained eggplant with tomatoes, tomato paste, garlic, salt, pepper, mushrooms, Parmesan cheese and bread crumbs. Place ½ of the eggplant mixture into the small cooker. Layer ½ of the Mozzarella slices, then the remaining eggplant. Top with remaining cheese. Cover and cook on LOW setting for 1 hour.

GYROS

Setting: MEDIUM
Time: 30 min.
Yield: 1 quart

2 tablespoons olive oil
1 medium onion, chopped
1 lb. ground beef
1 lb. ground lamb
½ teasp. oregano
2 cloves garlic, minced
½ teasp. black pepper
1 tomato, cut into wedges
1 lemon, cut into wedges

Brown the ground beef and lamb in olive oil in the small cooker at MEDIUM setting. Add the onion and spices. Cook until the onion is tender. Drain the excess grease.

To serve: Brush a split rack roll with olive oil. Spoon meat mixture onto the roll. Squeeze lemon over the meat. Add a tomato wedge.

ITALIAN BEEF

Setting: LOW
Time: approx. 3 hrs.
Yield: 4 servings

1½ lbs. beef—top of the round
2 tablespoons chopped onion
⅛ teasp. oregano
1 clove garlic, minced
1 pinch basil
1 pinch crushed red pepper
¼ cup water
1 pinch each, salt and pepper

Trim excess fat from meat and cut to fit into small cooker. Add remaining ingredients, cover and cook about 3 hours or until meat is tender.

MEATBALLS

Setting: MEDIUM
Time: approx. 3 hrs.
Yield: 4 servings

1 lb. ground beef
1 small onion, minced
½ cup bread crumbs
½ teasp. salt
¼ teasp. pepper
1 teasp. Worcestershire sauce
¼ cup milk
1 egg

Mix all ingredients thoroughly in a large bowl. Shape into desired size meatballs. Preheat the small cooker at MEDIUM setting. Brown meatballs thoroughly, drain.

MOSTACCIOLI

Setting: LOW
Time: ½ hr.
Yield: 1½ quarts

3 cups Marinara sauce (½ recipe page 23.)
1 dozen meatballs (½ recipe page 17.)
2 cups mostaccioli noodles, cooked

Combine sauce, noodles, and meatballs in small cooker. Heat thoroughly on LOW setting, about ½ hour.

PORK TENDERLOIN IN MUSHROOM SAUCE

Setting: LOW
Time: 2 hours
Yield: 5½ cups

1½ lb. pork tenderloin, cut into thin slices and pounded

Sauce:

1 can cream of chicken soup
½ pint sour cream
½ fresh mushrooms, sliced
¼ cup dry sherry
1 teasp. salt
¼ teasp. pepper
¼ teasp. paprika

Layer pork slices and combined sauce ingredients in small cooker. Cover and cook for 2 hours on LOW setting.

SCRAMBLED EGGS

Setting: MEDIUM
Time: 1-1½ min.
Yield: 4 servings

6 eggs
1 tablespoon margarine or butter

Beat eggs slightly in a small bowl. Melt margarine or butter in small cooker at MEDIUM setting. Add eggs and stir until cooked to desired doneness, about 1-1½ minutes.

Variations: Add ¼ cup finely chopped cooked ham,
or, 2 tablespoons crumbled cooked bacon,
or, 2 tablespoons grated cheese and
or, 2 tablespoons chopped green chilies.

SHERRY CHICKEN

Setting: LOW
Time: 2-2½ hrs.
Servings: 2

Chicken pieces:
2 wings or legs
1 whole breast (split)

2 cans cream of celery soup
¾ cup sherry wine

Place chicken pieces into small cooker. Mix together wine and soup and pour over chicken in cooker.

Begin at MEDIUM setting, bring to bubbling; reduce to LOW setting and cook 2-2½ hours until chicken is tender.

SHRIMP CREOLE

Setting: LOW
Time: 1 hr.
Yield: 3 cups

1 lb. shrimp, cleaned and cooked
2 tablespoons chopped green pepper
2 tablespoons chopped onion
1 small clove garlic, crushed
1-8 ounce can tomato sauce
1 teasp. parsley flakes
⅛ teasp. thyme
½ teasp. salt
⅛ teasp. pepper
Few drops of hot sauce

Put all ingredients into small cooker, cover, and cook at LOW setting for 1 hour.

Serve over rice.

SPAGHETTI WITH MEATBALLS

Setting: LOW
Time: ½ hr.
Yield: 5 cups

3 cups Marinara Sauce (recipe page 23)
1 dozen meatballs (recipe page 17)
8 ounces spaghetti noodles, cooked

Combine sauce, noodles, and meatballs in small cooker. Heat thoroughly on LOW setting, about ½ hour.

SPICY MACA-BURGER

Setting: MEDIUM/LOW
Time: 1½ hrs.
Yield: 1 quart

1 lb. ground beef
1 medium onion, chopped
1 small clove garlic, crushed
2 teasp. salt
¾ teasp. pepper
1 tablespoon chili powder
¼ teasp. oregano
1 lb. can tomatoes
4 ounces tomato sauce
¾ cup water
1 cup elbow macaroni, uncooked

Brown ground beef, onion, and garlic in small cooker at MEDIUM setting. Unplug cooker and drain grease. Add salt, pepper, chili powder, oregano, tomatoes, tomato sauce, and water. Cover and cook on LOW for one hour. Stir in uncooked macaroni. Cook an additional 30 minutes.

STIR FRY CHICKEN & MUSHROOMS

Setting: MEDIUM
Time: 4 minutes
Yield: 1 quart

2 whole chicken breasts—skinned, boned, cut into 1 inch pieces
1 green pepper, cut into 1 inch chunks
1-4 ounce jar of button mushrooms

Dredge chicken pieces in: 2 teasp. corn starch
1 teasp. salt
¼ teasp. white pepper

Heat 2 tablespoons peanut oil in small cooker at MEDIUM setting. Stir-fry chicken pieces for 2 minutes until chicken is white. Add pepper and mushrooms; stir-fry for 2 minutes.

Serve with rice.

SWEET-SOUR PORK

Setting: HIGH/LOW
Time: 30 min.
Yield: 1½ quart

Pork Roast (2-3 lbs.) cut into ½ inch chunks
1 green pepper, cut into 1 inch chunks
1 firm tomato, cut into small wedges
1 medium onion, cut into small wedges
1-20 ounce can pineapple chunks, drained
1 cup sweet-sour sauce (page 23)

Marinate meat chunks in 2 tablespoons of soy sauce. Dredge marinated meat in flour. Deep fry meat pieces 5-7 minutes in 2 cups peanut oil preheated 8 minutes at HIGH. Remove and drain meat pieces. Pour out oil and wipe sediment from small cooker with paper toweling. Add 2 tablespoons of peanut oil to small cooker. Stir-fry onion and green pepper chunks about 2 minutes. Add tomatoes, pineapple chunks, and 1 cup sweet-sour sauce. Stir in meat. Heat through at LOW setting.

Serve over rice.

TUNA CROQUETTES

Settings: MEDIUM/HIGH
Time: 1 hr.
Yield: 1½ doz. 3" cones

4 tablespoons butter, margarine, and or shortening
⅓ cup flour
1 teasp. salt
⅛ teasp. pepper
1 can cream of mushroom soup
1-7 oz. can tuna fish, drained
1 teasp. grated onion
1 tablespoon lemon juice
2 hard cooked eggs, diced
Fine, dry bread or cracker crumbs
1 egg, beaten with—
1 tablespoon water

Melt butter in small cooker on MEDIUM setting. Blend in flour, salt and pepper. Add mushroom soup and cook until very thick. Disconnect unit. Add tuna fish (flaked), onion, lemon juice, and hard cooked egg. Blend well and turn into greased pan, 8x8x2 inch. Chill. Clean small cooker and melt 2 cups shortening on HIGH setting. Lower basket into small cooker and wait 8 minutes before frying croquettes. Cut tuna mixture into squares, lift out each with pancake turner. Mold into cones. Dip in crumbs, then in beaten egg, and again in crumbs. Fry in basket approx. 3 minutes, turning to brown evenly. Drain. Place on absorbent paper.

Variations: A 6½ oz. can lump crab or ¾ cup boned chicken may be substituted for tuna in this recipe.

SIDE DISHES

ASPARAGUS CASSEROLE

Setting: LOW
Time: 1 hour
Yield: 1 quart

2 packages frozen asparagus spears
3 tablespoons margarine
3 tablespoons flour
1½ cups milk
½ teasp. salt
½ cup grated Cheddar cheese
½ cup dry bread crumbs
1 tablespoon butter

Cook asparagus in small cooker in ½ cup water at MEDIUM-LOW. Remove cooked asparagus. Prepare sauce by melting margarine in small cooker at LOW setting. Stir in flour to form a paste. Gradually add milk, cooking, and stirring until slightly thick. Stir in salt and cheese. Return asparagus spears to sauce. Sprinkle with bread crumbs and dot with butter. Cover and cook 1 hour on LOW.

BOSTON STYLE BEANS

Setting: LOW
Time: 4½-5 hrs.
Yield: 1½ quarts

1 lb. Navy beans (soaked 12 hours with ½ teasp. baking soda)
1 teasp. dry mustard
⅛ teasp. pepper
2 teasp. salt
1 medium onion, chopped
¼ cup brown sugar
2 tablespoons molasses
½ cup catsup
3 cups water

Sort beans; discard discolored or split beans. Soak beans in water with soda for about 12 hours. Drain. Place beans in small cooker. Stir in remaining ingredients. Bring to a boil on MEDIUM setting. Then reduce to LOW.

EGG ROLLS

Setting: HIGH
Time: 3-4 minutes

2 tablespoons of margarine
2 tablespoons of green onions, minced
1 cup celery, minced
2 tablespoons soy sauce
1 tablespoon sherry
4 oz. can shrimp, chopped
1 tablespoon cornstarch
1- 16 oz. can bean sprouts, rinsed and drained
1½ cups finely shredded cheese
6 water chestnuts, chopped

Saute the onions and celery in margarine in the small cooker at the MEDIUM setting until golden. Add the soy sauce, sherry, shrimp, cabbage, bean sprouts, and water chestnuts. Mix the cornstarch with 2 tablespoons water and stir into the mixture. Cook and stir until slightly thickened. Remove cooked mixture to a bowl. Clean and dry the small cooker.

Preheat 2 cups of oil or shortening in the small cooker for about 8 minutes.

Prepare the Standard Dipping Batter (page 10).

Dip about 1 tablespoon of the cooked mixture into the batter, drain slightly, lower into the hot oil. Fry, turning as necessary until golden, about 3 minutes. Drain on paper toweling.

FRENCH GREEN BEAN CASSEROLE

Setting: LOW
Time: 45 min.
Servings: 6-8

2 (10-½ oz.) packages frozen French cut green beans
1 can cream of mushroom soup
1½ teasp. soy sauce
¾ can milk (measure in soup can)
1 can (3½ oz.) French fried onions
⅛ teasp. pepper

Set aside ½ can of fried onions. Place green beans in 1 pint of water in small cooker. Boil 5 minutes on MEDIUM-LOW setting. Drain. Add remaining ingredients; thoroughly combine. Cover and heat thoroughly on LOW, about 45 minutes. Top with remaining fried onions for serving.

FRITTERS

Setting: HIGH
Time: 2-4 min.

Apple–
Prepare the "Puff" Dipping Batter (page 10). Preheat 2 cups of oil or shortening in the small cooker at HIGH setting.
Core apples and slice into ¼" rings. Dip slices in batter, drain off the excess. Slowly lower the slices into hot oil. Fry 2 at a time until golden brown, turn and brown. Drain on paper toweling.
Sprinkle with cinnamon sugar or powdered sugar.
Serve warm.

Corn–
Prepare the Standard Dipping Batter (page 10). Stir in 1-10 oz. package (2 cups) kernel corn.
Preheat 2 cups of oil or shortening in the small cooker at HIGH setting about 8 minutes.

continued

FRITTERS CONT'D.

Drop the corn batter by tablespoonfuls into the hot oil, about 4 at a time. Fry until golden brown, turn as necessary (about 3-4 times). Drain on paper toweling. Makes about 3 dozen.

Banana–
Prepare the "Puff" Dipping Batter (page 10).
Preheat 2 cups of oil or shortening in the small cooker at HIGH setting for about 8 minutes.
Peel the bananas and cut into ½ inch pieces. Dip pieces in the batter, drain slightly, and lower into the hot oil. Brown, turning as necessary. Drain on paper toweling.

GARDEN GREENS

Setting: LOW
Time: 5 min.
Yield: 1 quart

4 cups shredded cabbage
2 cups thinly, sliced celery
1 green pepper, thinly sliced
½ cup chopped onion
½ cup sliced mushrooms
¼ cup butter or margarine
2 tablespoons sugar
1 tablespoons lemon juice
½ teasp. salt
⅛ teasp. pepper
1 teasp. soy sauce
¼ cup sliced pimento

Melt butter or margarine in small cooker at LOW setting. Cook cabbage, celery, green pepper, onion, and mushrooms until tender/crisp about 5 minutes. Stir in sugar, lemon juice, salt, pepper, soy sauce and pimento.

Top with Hollandaise sauce:
Mix together: 1 cup mayonnaise, 2 tablespoons melted butter, and 2-3 tablespoons lemon juice.

HOT POTATO SALAD

Setting: LOW
Time: 30 min.
Yield: 1 quart

3-4 medium potatoes
2 hard cooked eggs, sliced
¼ lb. bacon, fried crisp & crumbled
½ cup onion, diced
1 egg, beaten
¼ green pepper, cut fine
½ cup celery, cut fine
⅓ cup vinegar
2 tablespoons water
1½ teasp. sugar
1½ teasp. dry mustard
½ teasp. salt
Dash white pepper
Paprika

Peel, cut, and cook potatoes in 1 quart water in small cooker at MEDIUM-LOW setting until tender.

Unplug small cooker. Remove and drain potatoes. Pour ½ cup water into small cooker; add onion, green pepper, and celery and cook at MEDIUM-LOW until tender. Beat egg in a small bowl; add vinegar, water, sugar, salt, pepper, and mustard and mix thoroughly. Place drained, cooked potatoes into small cooker; add egg mixture, stirring to thoroughly combine. Cook 30 minutes on LOW settings.

ONION RINGS

1-2 large onions

Prepare the Standard Dipping Batter (page 10).

Slice the onions and separate into rings.

Preheat 2 cups of oil or shortening in the small cooker at the HIGH setting, for about 8 minutes.

Dip the rings into the batter, drain slightly. Lower into the hot oil. Cook, turning as necessary until golden. Drain on paper toweling.

DEEP FRIED POTATOES

Whole Potatoes in skins

Preheat 2 cups oil or shortening in small cooker at HIGH setting, about 8 minutes.

Wash and thoroughly dry 2 medium potatoes. Slowly lower potatoes into hot oil. Cook 40-45 minutes until the skins are crisp and the potatoes are cooked through.

French cut fries

Preheat 2 cups oil or shortening in small cooker at HIGH setting, about 8 minutes.

Pare, wash, and cut potatoes into ⅜ inch wide strips. Dry thoroughly on paper toweling. Place 4-5 ounces of cut potatoes onto metal basket. Lower basket into hot oil and fry 4-5 minutes until browned. Drain and place on paper toweling.

RICE

Setting: LOW
Time: ½ hr.
Yield: 3 cups

1 cup long grain regular rice
1½ cups water

Place rice and water into small cooker. Bring water and rice to a full boil at MEDIUM setting. Reduce heat to LOW setting, cover and cook for 30 minutes.

SUCCOTASH

Setting: LOW
Time: 30 min.
Yield: 1 quart

20 ounces frozen kernel corn
10 ounces frozen lima beans
¼ cup butter
1 cup light cream
1½ teasp. salt
¼ teasp. white pepper

Place frozen corn and beans into small cooker. Add 2 cups water, and cook about 20 minutes until beans are tender. Drain. Add butter, cream, salt, and pepper; thoroughly mix. Cover and heat 10 minutes.

VEGETABLE CREOLE

Setting: LOW
Time: 20-30 min.
Yield: 1 quart

2 tablespoons margarine
½ cup chopped onion
¼ cup chopped green pepper
½ cup diced celery
1 small clove garlic, minced
1-1 lb. can tomatoes
½ bay leaf
⅛ teasp. whole thyme
1 tablespoon chopped parsley
½ teasp. salt
¼ teasp. pepper
1 teasp. chili powder
½ cup uncooked long grain rice

Melt margarine in small cooker on LOW setting. Add onion, green pepper, and celery and saute until tender. Add remaining ingredients, cover, and cook 20-30 minutes on LOW until the rice is thoroughly cooked.

SAUCES

CHEESE SAUCE

Setting: LOW
Time: 15 min.
Yield: 2 cups

2 tablespoons flour
2 tablespoons margarine
¼ teasp. salt
Dash white pepper
1 cup milk
¾ cup grated processed American cheese

Melt margarine in small cooker on LOW setting. Stir in flour and seasonings. Very slowly add milk, stirring constantly to form a smooth sauce. Gradually add cheese stirring to melt cheese.

MEDIUM WHITE SAUCE

Setting: LOW
Time: 15 min.
Yield: 1 cup

2 tablespoons margarine
2 tablespoons flour
¼ teasp. salt
1 cup milk

In small cooker, melt margarine at LOW setting. Stir in flour, salt and dash of white pepper. Slowly stir in milk to form a smooth sauce. Cook and stir until slightly thickened.

MILD MARINARA SAUCE

Setting: LOW
Time: 2-3 hrs.
Yield: 5 cups

3-15 ounce cans tomato sauce
1 tablespoon parsley flakes
1 teasp. garlic salt
½ teasp. salt
2 tablespoons grated Parmesan cheese

Place all ingredients into small cooker; stir to combine. Cover and cook for 2-3 hours at LOW setting.

SPICY MARINARA SAUCE

Setting: LOW
Time: 2-3 hrs.
Yield: 6 cups

2 medium onions, chopped
4 cloves garlic, minced
1 teasp. salt
1 teasp. pepper
2-1 lb. cans whole tomatoes
3 teasp. oregano
1 teasp. thyme
1 teasp. marjoram
1 teasp. basil
1-15 ounce can tomato sauce
2 medium bay leaves

Place all ingredients into small cooker, stir to combine. Cover and cook at LOW setting for 2-3 hours.

SWEET SOUR SAUCE

Setting: MEDIUM-LOW
Time: about 20 min.
Yield: 2 cups

1 cup distilled vinegar
1 cup granulated sugar
1½ tablespoon salt
½ cup orange juice
½ cup pineapple juice (unsweetened)
1 tablespoon tomato paste
2 tablespoon corn starch
¼ cup water

Place vinegar, sugar, salt, orange juice, pineapple juice and tomato sauce into small cooker and bring to a boil on MEDIUM-LOW setting. Reduce temperature and simmer 10 minutes. Dissolve corn starch in water, and add to sauce. Cook and stir until the sauce clears and has a glazed appearance.

Store the sweet sour sauce in a large mouth jar. Keep in a cool, dark place. *DO NOT* refrigerate or cover tightly, for this will cause spoilage.

DESSERTS

BREAD PUDDING

Setting: LOW
Time: 2 hrs.
Servings: 6-8

2 eggs, slightly beaten
2 cups milk
1 teasp. vanilla
½ teasp. ground cinnamon
¼ teasp. salt
2 cups day-old bread cubes
½ cup brown sugar
⅓ cup raisins

Thoroughly combine all ingredients in small cooker. Cover and cook 2 hours on LOW.

CREAM PIE

Setting: MEDIUM-LOW
Time: 5 min.
Yield: 2¼ cups

1 9" baked pie shell
¾ cup sugar
⅓ cup flour
Pinch salt
1½ teasp. vanilla
1 recipe meringue
2 cups milk
3 slightly beaten egg yolks
1 tablespoon butter

In small cooker, combine sugar, flour, salt, then gradually stir in the milk. Bring the mixture to a boil and continue to stir and cook for 2 minutes. Turn the cooker off. Stir small amount of hot mixture into egg yolks and then return to hot mixture. Turn cooker on and cook *two* minutes longer, stirring constantly. Turn unit off. Add butter and vanilla. Cool to room temperature. Cover dish to avoid scum formation.

Variation: Banana Cream Pie

Slice two bananas into baked cooled pie shell. Pour cream filling on to. Top with meringue of three egg whites, ¼ teasp. cream of tartar, ½ teasp. vanilla beaten to soft peaks. Then add six teasp. of sugar. Seal the meringue to the pie crust. Bake at 350° F. until golden brown. Cool.

DATE APPLE DESSERT

Setting: MEDIUM-LOW
Time: 1½ hrs.
Yield: 5 cups

¾ cup margarine
1½ cups sugar
2 eggs, beaten
2 cups flour
1 teasp. salt
1 tablespoon cinnamon
2 teasp. soda
2 cups diced apples
1 cup chopped dates
½ cup chopped pecans

In large mixer bowl, cream margarine and sugar. Add eggs and beat until fluffy. Mix in flour, salt, cinnamon, and soda. Stir in apples, dates and pecans with spoon.

Pour mixture into greased small cooker, cover, and cook on MEDIUM-LOW about 1½ hours. Serve warm with cream or vanilla ice cream.

DOUBLE-RICH CHOCOLATE PUDDING

Setting: LOW
Time: 2½ hrs.
Yield: 1 quart

3 cups milk
3 squares unsweetened chocolate
½ cup sugar
⅛ teasp. salt
2 eggs
1½ teasp. vanilla
2½ cups day-old bread cubes

Melt chocolate in double boiler over low heat; add milk and stir to make a sauce. In small cooker combine eggs, vanilla, sugar, and salt. Add a small amount of the hot chocolate mixture to the egg mixture. Slowly add remaining milk mixture to small cooker, stirring constantly. Thoroughly stir in bread cubes. Cover and cook 2-2½ hours on LOW setting until thickened.

Serve topped with whipped cream.

MERRY APPLE DESSERT

Setting: LOW
Time: 1 hr.
Yield: 1 quart

½ cup melted margarine
3 cups fresh bread cubes (6 slices)
6 cups sliced and pared cooking apples
½ cup brown sugar, firmly packed
1 teasp. ground cinnamon
½ teasp. ground allspice
½ teasp. ground nutmeg
⅓ cup water

Mix thoroughly in small cooker the bread cubes, apple slices, and spices. Pour margarine and water over mixture and stir. Cover and cook 1 hour, stirring occasionally.

Serve with vanilla ice cream.

OLD FASHIONED DOUGHNUTS

Setting: HIGH
Time: 1 hr.
Yield: 3 dozen

2 eggs
1 cup sugar
3 tablespoons soft shortening
¾ cup buttermilk
1½ teasp. vanilla
3½ cups sifted all-purpose flour
2 teasp. baking powder
1 teasp. baking soda
1 teasp. salt
¼ teasp. nutmeg
¼ teasp. cinnamon
¼ teasp. mace

Cream together the sugar, shortening and eggs in the large bowl of the electric mixer on HIGH speed until well blended. Add the buttermilk and vanilla. Sift together the flour, baking powder, baking soda, salt, and spices. Gradually add the flour mixture to the egg mixture. Beat on the LOW speed until well blended, scraping the bowl often. Chill the dough for 2 hours. Melt 2 cups of shortening on the HIGH setting in the small cooker. Lower the basket into the small cooker and wait for 8 minutes before frying the doughnuts. Roll out the dough on a floured board to about ⅓ inch thickness (roll part of the dough at a time, keeping the rest chilled). Cut with floured doughnut cutter. Fry in the preheated shortening, turning to brown evenly. Two doughnuts and two doughnut holes may be fried at one time. Lift the basket to drain. Place the doughnuts on absorbent paper toweling. May be dipped in powdered sugar or in cinnamon sugar.

PEACHY BLUEBERRY COBBLER

Setting: LOW
Time: 1½ hrs.
Yield: 5 cups

1½ tablespoons cornstarch
½ cup water
⅓ cup brown sugar
2 cups sliced canned peaches
1 cup canned blueberries
1 tablespoon lemon juice
1 tablespoon margarine

Combine cornstarch and water. Place fruit and brown sugar into small cooker. Stir in cornstarch and water. Cook on LOW, stirring until thick. Add margarine and lemon juice, and stir to mix. Add cobbler top.

COBBLER TOP

¼ cup margarine
½ cup milk
1 cup flour
½ cup sugar
1½ teasp. baking powder
½ teasp. salt
2 tablespoons sugar
¼ teasp. nutmeg

In small bowl, cream margarine and add milk. Add flour, sugar, baking powder, and salt. Drop by spoonfuls onto peaches-blueberry mixture in small cooker. Sprinkle with sugar and nutmeg. Cover and cook for 1½ hours on LOW.

CANDY AND POPCORN

BUTTER CRUNCH POPCORN BALLS

Setting: MEDIUM/LOW
Time: 15 min.
Yield: 16-18 3-inch balls

½ cup butter
1 cup light corn syrup
1 cup brown sugar
½ cup granulated sugar
2 teasp. vanilla
2½ cups chopped nuts
2 quarts popped corn

Combine butter, corn syrup, and sugars in small cooker and bring to a boil on MEDIUM-LOW setting. Continue cooking without stirring until mixture reaches 260° F. or for 8-10 minutes. Unplug cooker. Stir in vanilla.

In a large heat-resistant bowl, combine popped corn and nuts. Pour syrup mixture over popped corn, and mix well. While mixture is cooking slightly, fill a bowl with ice water. Grease hands with margarine. Dip hands in ice water, then into mixture to gather an amount to form into a ball. Repeat procedure until all mixture is used. Wrap popcorn ball in waxed paper.

CHOCOLATE TRUFFLES

Setting: LOW
Time: 10 min.
Yield: 4 dozen balls

1-12 oz. pkg. chocolate chips
¾ cup sweetened condensed milk
1 teasp. vanilla
1 dash salt
¾ cup chopped pecans

Melt chocolate chips in small cooker on lowest setting. Stir in milk, vanilla, and salt until well mixed. Pour into small bowl and refrigerate for 30 minutes. Butter hands, shape mixture into 1" balls and roll in nuts.

COCONUT DATE BALLS

Setting: MEDIUM/LOW
Time: 35 min.
Yield: 7 doz. balls

2 sticks margarine
1 cup sugar
2 lbs. pitted, chopped dates
2 cups crisp rice cereal
coconut

Melt margarine and sugar in small cooker. Add dates and stir for 5-10 minutes until softened. Stir in crisp rice cereal and mix well. Form 1" balls and roll in shredded coconut.

FUDGE

Setting: MEDIUM/HIGH
Time: 35 min.
Yield: 3 doz. squares

3 squares unsweetened chocolate
3 cups sugar
1 cup milk
4 tablespoons light corn syrup
4 tablespoons margarine
1 teasp. vanilla
½ cup chopped nuts (pecans or walnuts)

Blend together the sugar, corn syrup and milk in small cooker and bring to a rolling boil on MEDIUM-HIGH setting. Allow to boil 5 minutes, stirring sides and bottom of cooker occasionally with wooden spoon. Do not scrape. Unplug cooker. Add the butter and chocolate squares. Do not stir the mixture, but allow to cool in the small cooker for 20 minutes. Add vanilla and beat for 2 minutes with a wooden spoon. Stir in nuts and pour into a greased 8x8x2 inch pan and chill until cut.

PEANUT BRITTLE

Setting: MEDIUM/LOW
Time: about 30 min.
Yield: 12x18x¼"

2 cups sugar
1 cup white corn syrup
½ cup water
pinch of salt (if unsalted nuts are used)

Place above ingredients into small cooker and boil to 240° F. (soft ball stage) at the MEDIUM-LOW setting.

Add: 2 tablespoons butter
2 cups peanuts

continued

PEANUT BRITTLE CONT'D.

Cook to 300° F. (hard crack stage), maintaining a boil by turning the control to MEDIUM.

Stir in: 1 teasp. baking soda
1 teasp. vanilla

Pour out onto a marble surface or 12x18x1 sheet pan and pull apart with forks. Crack into pieces before the brittle becomes too hard.

Soft ball stage:
234° F. (112-115° C.)
The syrup, when dropped into a cup of very cold water, forms a soft ball which flattens when touched.

Hard crack stage:
300-310° F. (149-154° C.)
The syrup, when dropped into very cold water, separates into threads which are hard and brittle.

POPCORN

Setting: HIGH
Time: 5 minutes
Yield: 2 quarts

½ cup popping corn
2 tablespoons oil

Place the oil in the small cooker. Heat on the HIGH setting for 3 minutes. Add the corn and stir. Loosely wrap the underside of the cover with aluminum foil. Place cover on cooker and allow to pop for about 2 minutes, or until the popping stops.

HOT PUNCHES

MULLED WINE

Setting: LOW
Time: 1 hour
Yield: 1 quart

1 cup water
½ cup sugar
6 whole cloves
1 cinnamon stick, 1 inch long
1 bottle dry wine (red)
4-5 thinly cut strips of lemon peel
Ground nutmeg

Combine all ingredients except nutmeg in small cooker. Cover and heat 1 hour. Stir and strain before serving. Sprinkle each serving with nutmeg.

SPICED TEA

Setting: LOW
Time: 1 hour
Yield: 1 quart

3 cups water
¼ cup lemon juice
¾ cup orange juice
½ cup sugar
3 whole cloves
1 small piece of cinnamon stick
1 tablespoon black tea

Pour the water, lemon juice and orange juice into small cooker. Stir in sugar. Tie the seasonings and tea in cheese cloth or clean toweling. Place spice bag into liquid in small cooker. Cover and heat 1 hour on LOW setting. Remove the spice bag. Serve hot Spiced Tea.

WASSAIL

Setting: LOW
Time: 1 hour
Yield: 1 quart

1 small orange
Whole cloves
3 cups apple cider
½ cup pineapple juice
½ cup vodka
1 tablespoon brandy

Stud the orange with the whole cloves. Pour the cider, pineapple juice, vodka and the brandy into the small cooker. Place the orange in the liquid. Cover and heat for 1 hour on the LOW setting.

HOW TO GET QUICK SERVICE

If there is a service station in your community you may take your appliance there in person. If not:

1. Pack this product carefully in a good carton with plenty of newspaper or excelsior padding all around it, and tie securely. Damage in transit is not covered by the guarantee.
2. Carefully print on the carton the name and address of the service station nearest you. Don't forget your return address.
3. Put a letter showing service desired in an envelope addressed to the same service station. In your letter please be sure to give full information; such as date and place of purchase, your full name and address, and the service, or repairs, desired.
4. PASTE ENVELOPE TO PACKAGE.
5. Put First Class stamp on envelope, and Parcel Post stamps on package; then mail. (The Post Office will tell you the proper amount of postage and insure you against loss in the mails.)

In the event you have questions concerning use and care of this product write to:

CONSUMER SATISFACTION DEPARTMENT

Sunbeam Appliance Company • 2001 S. York Rd. • Oakbrook, Illinois 60521

SERVICE

SUNBEAM APPLIANCE SERVICE COMPANY (SASCO) is a subsidiary of Sunbeam Corporation specializing in servicing and repairing Sunbeam products. It has stations and authorized independent service stations in many principal cities located throughout the United States as indicated below. Each station has a full stock of factory parts and is staffed by repairmen trained by factory methods.

Alabama
Birmingham 35222, 3615 - 5th Ave., South
Mobile 36606, 108 S. Florida Street

Alaska
Anchorage 99503,
*L Ray L's Appliance Sales & Service
100 E. Fireweed Lane

Arizona
Phoenix 85017, 3405 N. 35th Avenue
Tucson 85716,
*Button's Appliance Repair
3825 East Broadway

California
Anaheim 92805, 1600 S. Anaheim Blvd.
Fresno 93701, 1117 Belmont Avenue
Long Beach 90806, 2258 Pacific Avenue
Los Angeles 90017, 1238 W. 8th Street
North Hollywood 91601, 11154 McCormick
Oakland 94611, 4270 Broadway
Pasadena 91107, 2265 E. Foothill Blvd.
Sacramento 95814, 1924 T Street
San Diego 92104, 4028 - 30th Street
San Francisco 94105, 655 Mission Street
Santa Clara 95050, 2100 De La Cruz Blvd.

Colorado
Denver 80204, 405 Federal Blvd.
Denver 80211, 3650 Tejon St.
Grand Junction 81501,
*Hurt Appliance Repair
809 North Avenue

Connecticut
Hartford 06114, 461 Wethersfield Ave.

Delaware
Wilmington 19801, 10 W. 4th Street

Florida
Hialeah 33010, 925 Hialeah Drive
Jacksonville 32207, 1636 Hendricks Ave.
Miami 33168, 12546 N.W. 7th Ave.
Tampa 33609, 3424 W. Kennedy Blvd.

Georgia
Atlanta 30340, 5730 Buford Highway
Atlanta 30309, 1228 Spring St. N.W.

Hawaii
Aiea 96701
*ASCO Service Corporation
98-1277 Kaahumanu Street
Hilo 96720,
*Hilo Radio Appliance
830 Kilauea Avenue

Idaho
Boise 83706,
*Boise Small Appliance Service
1503 Main Street

Illinois
Chicago 60650, 5430 Roosevelt Road
Chicago 60659, 2646 W. Devon
Downers Grove 60515, 1644 W. Ogden Ave.
Evergreen Park 60642, 3523 W. 95th Street
Niles 60648, 7427 N. Harlem Ave.
Peoria 61603, 1913 N. Knoxville Ave.
Rockford 61103, 3116 N. Rockton Avenue

Indiana
Fort Wayne 46805, 3523 N. Anthony Blvd.
Hammond 46320, 6347 Indianapolis Blvd.
Indianapolis 46202, 705 E. Market Street

Iowa
Davenport 52802, 1466 W. 4th Street
Des Moines 50309, 1417 Walnut Street

Kansas
Wichita 67202, 333 N. Waco Avenue

Kentucky
Louisville 40213, 3215 Preston Highway

Louisiana
New Orleans 70130, 1600 St. Charles Ave.

Maine
Portland 04102, 263 St. John Street

Maryland
Baltimore 21201, 224 N. Paca Street
Beltsville 20705, 5020 Herzel Place
Langley Park 20783, 1333 Holton Lane

Massachusetts
Boston 02134, 1168 Commonwealth Ave.

Michigan
Detroit 48227, 15860 Schaefer Highway
Flint 48504, 4814 Clio Road
Grand Rapids 49504, 1050 Scribner, N.W.
Warren 48089, 23524 Van Dyke

Minnesota
Minneapolis 55408, 404 West Lake Street
Minneapolis 55408, 3125 Nicollet Ave.

Missouri
Kansas City 64111, 3120 Terrace Street
St. Louis 63139, 3109 Watson Road
Springfield 65806,
*Star Appliance Service, 820 St. Louis

Nebraska
Lincoln 68510,
*Equipment Service Center, Inc.
930 South 27th Street
Omaha 68114, 7561 Dodge St.

New Jersey
Irvington 07111, 1069 Stuyvesant Ave.

New Mexico
Albuquerque 87105
*Griffiths Appliance Center
4000 Central Ave., S.W.

New York
Albany 12205, 1555 Central Avenue
Buffalo 14202, 1006 Main Street
Carle Pl., L. I. 11514, 245 Westbury Ave.
Jackson Hts. Queens 11372, 72-20 37th Ave.
New York City 10001, 128 W. 31st Street
Rochester 14609, 1099 E. Main St.
Syracuse 13224, 2760 Erie Blvd. East

North Carolina
Charlotte 28204,
300 S. Independance Blvd.

Ohio
Akron 44308, 319 Water St.
Cincinnati 45202, 550 Reading Road
Cleveland 44115, 3611 Prospect Ave., S.E.
Columbus 43213, 3854 E. Main St.
Dayton 45420, 704 Watervliet Ave.
Toledo 43613, 2364 Sylvania Ave.
Youngstown 44507, 3405 Market St.

Oklahoma
Oklahoma City 73107,
538 N. Pennsylvania Ave.
Tulsa 74120, 1410 E. 6th St.

Oregon
Portland 97214, 2448 E. Burnside St.

Pennsylvania
Allentown 18102, 1126 Linden St.
Kingston 18704, 429 Market St.
Mechanicsburg 17055, 6021 Carlisle Pike
Philadelphia 19149, 2020 Levick St.
Pittsburgh 15222, 1629 Penn Ave.

Rhode Island
Providence 02907, 320 Broad St.

South Carolina
Columbia 29201, 2608 Main St.

Tennessee
Knoxville 37919, 4826 Kingston Pike
Memphis 38116, 1872 E. Brooks Rd.
Nashville 37203, 1519 Church St.

Texas
Amarillo 79109, 2216 Canyon Drive
Dallas 75207, 2835 Irving Blvd.
Dallas 75226, 2609 Elm St.
El Paso 79903, 2908 Tularosa St.
Ft. Worth 76107, 3813 Camp Bowie Blvd.
Houston 77056, 5156 Richmond Ave.
San Antonio 78216, 7065 San Pedro Ave.

Utah
Salt Lake City 84101, 46 W. 4th South St.

Virginia
Falls Church 22046, 1071 W. Broad St.
Norfolk 23502, 4554 E. Princess Anne Rd.
Richmond 23230, 1921 Westmoreland St.

Washington
Seattle 98109, 333 Westlake Ave., North
Spokane 99205, 2015 N. Monroe St.

West Virginia
Huntington 25703, 212 20th St.

Wisconsin
Green Bay 54303, 818 Lambeau Road
Milwaukee 53215, 3014 S. 13th St.

*Authorized Independent Service Station

SUNBEAM APPLIANCE COMPANY, a division of Sunbeam Corporation
®SUNBEAM TM PINT SIZE
©SUNBEAM CORPORATION, 1977
029-300-4827A